



Kitchen Sanitation Certification Test Key

1. The primary purpose of the Kitchen Services module is to assist you in providing a clean and safe food preparation area:
☒ True
☐ False
2. When manually washing dishes, the following steps are required (pick best answer):
☐ Wash
☐ Rinse
☐ Sanitize
☒ All of the above
3. When testing chemical sanitizer solution in the third sink with test strips, the water temperature should be between 65°F–75°F, or as indicated on the test strip label:
☒ True
☐ False
4. When testing sanitizing solution in the three sink system, it is important not to dip your test strip into the foam, as it may give a false reading:
☒ True
☐ False
5. On warewash machines the difference between a high temp machine and a low temp machine is that the high temp machine uses high temperature water to sanitizer, and a low temperature machine uses a chemical sanitizer:
☒ True
☐ False
6. If using a high temp dish machine to sanitize with water, in the sanitizing step

you must maintain a minimum water temperature of:

- ☐ 100°F
- ☐ 120°F
- ☒ 180°F

7. If deliming or descaling a dish machine, it is important to put the machine into delime mode to deactivate the chemistry prior to adding the deliming chemical:

- ☒ True
- ☐ False

8. Prior to cleaning an oven or grill, it is important to cool them down below their normal cooking temperature:

- ☒ True
- ☐ False

9. When cleaning hoods or vents, before applying a degreaser it is important to determine whether the hood is made of aluminum or stainless steel:

- ☒ True
- ☐ False

10. When moving food from areas to be cleaned, it is okay to store them directly on the floor:

- ☐ True
- ☒ False

11. When cleaning dishes, it is best to pre-scrape excess food into compost bins or food waste bins:

- ☒ True
- ☐ False

12. When spot cleaning surfaces and using a color-coded microfiber system, the cleaning cloth would be what color?

- ☒ Green
- ☐ Yellow
- ☐ Red

13. When spot cleaning surfaces and using a color-coded microfiber system, the rinse cloth would be what color?
- ☐ Green
 - ☒ Yellow
 - ☐ Red
14. When spot cleaning surfaces and using a color-coded microfiber system, the sanitizing cloth would be what color?
- ☐ Green
 - ☐ Yellow
 - ☒ Red
15. When cleaning walk-in coolers, it is okay to leave doors open for extended periods of time and allow the temperature to rise above 41°F:
- ☐ True
 - ☒ False
16. When cleaning freezers, it is critical to keep the doors closed to prevent defrosting:
- ☒ True
 - ☐ False
17. Unlike other areas, freezers require the use of specialized cleaners that are not adversely affected by the temperature in the freezer:
- ☒ True
 - ☐ False
18. If in order to clean the freezer you need to remove the food temporarily, it is best to temporarily and carefully store it in the cooler and not allow it to defrost:
- ☒ True
 - ☐ False
19. When cleaning the floor with an enzyme cleaner, which of the following steps are required?

- ☐ Place wet floor sign
- ☐ Sweep floor
- ☐ Saturate floor
- ☐ Scrub and soak
- ☐ Squeegee
- ☒ All of the above

20. After completing your cleaning tasks, you should wash your hands thoroughly with soap and water for a minimum of 15-20 seconds:

- ☒ True
- ☐ False